

## Soup, Salads & Bites

- Hot & Sour Miso Soup** \$4.50  
Our house made savory vegetarian soup with tofu, mushrooms and Asian greens
- Soup du Jour** \$4.50  
Made daily from scratch with the freshest of ingredients
- Fresh Hot Gourmet Popcorn** \$3.50  
Choose from garlic-pesto, chipotle, traditional butter and sea salt
- Mango-Curry Chicken Satay** \$8.50  
Red curry marinated chicken satay served with mango-ginger dipping sauce, carrot and cucumber chips and wonton crisps
- Florida Maki Roll** \$7  
Nori wrapped rice rolls filled with crab salad, avocado, mango, daikon and cucumber, served with tamari-soy, wasabi, pickled ginger and wakame
- Mezze Bento Box** \$8.50  
Mediterranean flavors packed in a classic Japanese lunch box, with roasted garlic hummus, feta cheese, Kalamata olives, cucumber-coriander salad and pita crisps
- Organic Egg Omelette** \$10  
Made with farm raised organic eggs, served with fresh fruit, whole wheat toast and turkey bacon and your choice of market fresh ingredients: tomato, bell pepper, onion, mushrooms, baby spinach, black olives, feta cheese and cheddar cheese (Eggbeaters and egg whites available)
- Fresh Fruit Salad** \$10  
Sliced selection of fresh seasonal fruits and berries with all natural yogurt and organic granola with our signature Cobble Stone grain muffin.
- Bagel in a Bag** \$2.50  
Bagel with butter and cream cheese, served warm in a brown bag.  
With lox, onions and capers add \$5
- West Coast Chop Chop Salad** \$8  
Mixed baby and romaine lettuces topped with lemon-cumin rubbed chicken, feta cheese, tomato, avocado, almonds, shaved red onion, cucumber and crispy corn tostadas, served with a Mediterranean vinaigrette or your choice of our all natural and organic dressings.
- Slider Basket** \$9  
Three mini all-beef burgers topped with pickle, onion, our special sauce and cheddar cheese, served with crispy fries
- Flushing Meadow Dog** \$6.50  
All-beef Vienna Dog with chili, cheese and onions, served with your choice of chips or fries and cole slaw

- Fish & Chips** \$11  
Ale battered tilapia with crispy lemon pepper chips and plenty of malted vinegar

## Sweet Stuff

- Java Doughnuts** \$4.50  
Sugar and exotic spiced doughnut hole with chocolate drizzle and ginger dipping sauce
- Strawberries & Cream Verrine** \$5  
Sugared Port strawberries with freshly whipped cream
- Court 21 Cookie Plate** \$4.50  
One of each: giant house made chocolate chip, oatmeal raisin and white chocolate Macadamia
- Selection of Signature All Natural & Organic Ice Creams** \$5.50  
Green Tea, Dolce Leche with sea salt  
Heavenly Pistachio and Deep Dark Chocolate
- Courtside Floats** \$5.50  
**Micro-brew Root Beer Float, Ginger Beer Float or Tangerine Dream**  
Your choice, made with micro-brewed and organic sodas and Tampa's Old Meeting House ice cream

## All Natural Smoothies Juices & Infusions

- Berry Bliss** \$5  
Strawberries, blueberries, açai, and apple juice  
Açai - (ah-sah-yee) berry is loaded with antioxidants, amino acids and essential omegas
- Island Blast** \$5  
Mango, banana and pineapple juice
- Java Jolt** \$5  
Espresso, dash of cocoa and low-fat milk
- Supplemental Enhancements** \$2  
Protein Power Up or Vita Boost
- Fresh Pressed Orange Juice & Grapefruit Juice** \$3.50
- Super Food Micronutrient Fruit Juice** \$5.50  
Wheat grass, barley, mango, peach and strawberry packed full of vitamin C and antioxidants
- Venga Functional Infusions** \$5.50  
Naturally enriched Swiss Alpine water infused with vitamins, antioxidants and all natural juices  
Choose from: Health and Zen, Energize, Brainstorm, or Re-hydrate



CAFE & LOUNGE

Prices subject to 20% service charge and appropriate sales tax.  
Kindly refrain from pipe and cigar smoking.

### Consumer Advisory

*If you have certain medical conditions, there is a health risk associated with consuming raw or undercooked meats, poultry, seafood, shellfish or eggs. You may want to consult your physician.*

## Soft Drinks

<b>Pepsi-Cola, Diet Pepsi, Sierra Mist</b>	\$2.50
<b>Lemonade</b>	\$2.50
<b>Dry Sodas</b>	\$6.50
Lemongrass and kumquat	

## Water

<b>San Pelligrino</b>	\$3 / \$6.50
8 ounce / 1 ltr.	
<b>Acqua Panna</b>	\$3 / \$6.50
8 ounce / 1 ltr.	
<b>LBKC Spa Water</b>	\$2.50

## Barista

<b>Coffee "On the Go"</b>	\$1.75
<b>House Blend Coffee</b>	\$2.50
<b>Iced Coffee</b>	\$2.50
<b>Espresso</b>	\$2.50
<b>Cappuccino</b>	\$5.50
<b>Café Latte</b>	\$4.50

## Tea

<b>Organic Flowering Teas</b>	\$3
Rising Sun Flowering Tea Golden Prosperity Flowering Tea	
<b>Organic Herbal &amp; Flavored Teas</b>	\$2.50
English Breakfast, Bombay Chai, Dragon Eye Oolong White Pear, Mint, Golden Chamomile	
<b>Freshly Brewed Iced Tea</b>	\$2.50

## On The Vine

<b>Leth Gruner Veltliner, Austria</b>	\$10/\$30
<b>King Estate, Pinot Gris, Oregon</b>	\$12/\$36
<b>Tariquet, Sauvignon Blanc, Gascony</b>	\$10/\$30
<b>Cono Sur, Chardonnay, Chile</b>	\$11/\$36
<b>Dr. Burklin Wolf, Estate Reisling Pflaz</b>	\$13/\$37
<b>Domaine de la Petite, Cassangne, Provence</b>	\$11/\$36
<b>Next, Pinot Noir, Oregon</b>	\$12/\$36
<b>Diseno, Malbec, Argentina</b>	\$10/\$30
<b>Bookwalter, Cabernet Blend, Columbia Valley</b>	\$11/\$36
<b>Chandon, Sparkling, Napa</b>	\$15/split

## Sake

<b>Hakushika Ginjyo</b>	300 ml \$15
<b>Tak Tsuyu Junmai</b>	\$7/\$60
<b>Rihaku Dreamy Clouds</b>	\$7/\$60

## Beer

<b>Guinness Stout</b>	\$3.50/\$12
<b>Peak Organic Nut Brown Ale</b>	\$3.50/\$12
<b>Michelob Ultra</b>	\$3.50/\$11
bottle	
<b>Miller Lite</b>	\$4.50
<b>Bud Light</b>	\$4.50
<b>Budweiser</b>	\$4.50
<b>Corona</b>	\$5
<b>Ichiban</b>	\$7.50
<b>Stella Artios</b>	\$5
<b>Amstel Light</b>	\$5
<b>Leinenkugels, Sunset Wheat</b>	\$5

## Cocktails

<b>"21" Daiquiri</b>	\$11
Bacardi Silver, fresh lime, Maraschino liqueur, fresh grapefruit and coconut	
<b>Baya Caipirinha</b>	\$11
Fresh strawberries, mint muddled with cane syrup and Brazilian Cachaça	
<b>Pineapple Refresher</b>	\$11
Ketel One vodka infused with fresh Caribbean pineapple, served straight up, chilled or on the rocks	
<b>Pomegranate Chapala</b>	\$11
1800 Tequila, Cointreau, Pama Liqueur, fresh lime and orange juices, served chilled, up or on the rocks	
<b>Dragon Fly</b>	\$11
Grey Goose blended with the Verve "vitamin enriched" Energy drink, with a Grand Marnier floater	
<b>Bonita Margarita</b>	\$11
José Cuervo, Cointreau, Agave nector and fresh citrus, shaken and served on the rocks	
<b>Açai Cosmo</b>	\$11
Chilled Prairie organic vodka, Chambord, fresh raspberries and blackberries, with a splash of sweet vermouth and açai	
<b>Drops of Enlightenment</b>	\$11
Ginjyo sake with a splash of Midori, garnished with Empress lychees	

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